



MAKE
BETTER
CAKES

with

SWIRE'S

BAKING POWDER

SWIRE'S

Book of Recipes

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Foreword

In compiling this Booklet, care has been taken to eliminate the "Fancy" Recipe. Our object throughout has been to publish a Booklet which will be found useful in every home. Therefore only Recipes which can be easily and cheaply made on "baking day" have been included.

Wherever "Butter" is mentioned, it is because we are optimists in our forward outlook but Margarine may be used instead in every case.

To be sure that the best results are obtained from these Recipes always use Swire's Baking Powder.



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CAKES

Christmas Cake.

2lbs. flour, 1lb. currants, 1lb. raisins, $\frac{1}{2}$ lb. lard, $\frac{1}{2}$ lb. butter, 1lb. sugar, 1 small nutmeg, 4oz. candied peel, 4 eggs, 2ozs. of Swire's Baking Powder.

Method.—Beat butter and sugar to a cream; add dry ingredients, fruit, and peel (finely chopped); whisk the eggs and add to the mixture, beating well. Put in well-greased cake tins, and bake in a moderate oven. (Regulo 6, 2 hours).

Oatmeal Parkin.

1lb. fine oatmeal, 1lb. flour, $1\frac{1}{2}$ lbs. treacle, 6ozs. dripping and butter (mixed), 1 egg, 2 teaspoonsful of ginger, 2 teaspoonsful of sugar, 3 teaspoonsful of Swire's Baking Powder.

Method.—Melt treacle, dripping, and butter in the oven. Mix with the dry ingredients and beat well. Bake in a well-greased flat tin in a moderate oven.

Yorkshire Parkin.

$2\frac{1}{2}$ breakfastcupfuls of flour, 1 breakfastcupful of treacle, $\frac{1}{2}$ breakfastcupful of sugar, $\frac{1}{2}$ breakfastcupful of milk, 4ozs. dripping & butter (mixed), 1 teaspoonful of ginger, 3 teaspoonsful of Swire's Baking Powder.

Method.—As for oatmeal parkin.

Swire's Glaze Cherries—2oz, 4oz cartons

Feather Cake.

12ozs. flour, 6ozs. sugar, 6ozs. lard and butter, 3 eggs, pinch of salt, a little milk, 3 teaspoonsful of **Swire's Baking Powder**.

Method.—Beat butter and sugar to a cream, and add other ingredients, beating all the time, Place into a well-greased, deep cake tin, and bake in a moderate oven.

Raspberry Sandwich.

5oz. sugar, 4oz. flour, 2oz. butter, 2 eggs, vanilla flavour, 1 teaspoonful **Swire's Baking Powder**.

Method.—Cream butter and sugar. Beat the eggs and add gradually with the flour to the mixture, beating well all the time. Bake in a quick oven.

Cream Cake

4ozs. flour, 3 ozs. butter 3ozs. sugar, 2 eggs. 1 teaspoonful **Swire's Baking Powder**.

Method.—Cream butter and sugar, then add eggs, flour and baking powder, beating the mixture well all the time. Drop into a well-greased tin and bake for three-quarters of an hour. When cold cut open the cake and spread the following icing.

Cream Icing.

4oz. icing sugar, 2 oz. butter, vanilla essence to flavour.

Method.—Roll sugar and butter till well mixed and cream the two ingredients together, finally adding the essence.

Why is



SWIRE'S

**BAKING
POWDER**

*Better than
the Rest?*

See Page 12

Swire's Peas—8oz and 16oz. tins

Sponge Cake.

2½ozs. sugar, 2 eggs, 2ozs. flour, 1 tablespoonful hot water, a little flavouring essence, teaspoonful **Swire's Baking Powder**.

Method.—Beat Sugar and eggs together for about 20 minutes, add sifted flour, water, baking powder and essence. Drop into a well-greased and floured tin, and bake for half an hour.

Rice Cake.

½lb. of ground rice, ¼lb. of butter, ¼lb. of sugar, 3 eggs, rind and juice of half a lemon, 1 teaspoonful **Swire's Baking Powder**.

Method.—Cream butter and sugar, and beat all ingredients together. Bake in a moderate oven.

Treacle Sponge.

4ozs. flour, ½ teaspoonful ground ginger, 2ozs. finely-chopped suet, ½ teacupful treacle, ½ teacupful fresh milk, pinch of salt, 1 teaspoonful of **Swire's Baking Powder**.

Method.—Mix ingredients together well, grease a tin pint mould, and sprinkle the inside fairly thickly with coarse brown sugar. Put in the mixture, and steam the pudding for 1½ hours. Turn out carefully and serve with a piping hot treacle sauce.

Treacle Sauce.

2 tablespoonsful treacle, 1 gill water, a squeeze of lemon juice.

Method.—Boil together for ten minutes and pour over pudding.

Swire's Nut Kernels—Best procurable

Slab Cake.

1½ breakfastcupful of flour, 1 breakfastcupful of sugar, ¼lb. butter, 2 eggs, 1oz. lard, 3oz. currants, 1 heaped dessertspoonful of **Swire's Baking Powder**, a little milk.

Method.—Rub butter into flour and add the ingredients, beating well with hand. Put into a well-greased pudding tin and bake in a moderate oven.

Date and Walnut Cake—No Eggs required

1½lbs. flour, 1lb. sugar, 1lb. dates (stoned and chopped), 12ozs. butter, 4ozs. walnuts, 6 teaspoonsful of **Swire's Baking Powder**, 1 teaspoonful of carbonate of soda, 2 tablespoonfuls of vinegar, 2 cupfuls of milk.

Method.—Beat butter and sugar to a cream and add other ingredients. Mix well and put into four cake tins. Bake in a moderate oven.

Stem Ginger Cake.

Cream together 3oz. castor sugar ¼lb. butter, good weight. Add gradually 2 whole eggs and 1 yolk, and beat well. Then stir in 2 dessertspoons of ginger syrup. Put in a pinch of salt and 1 teaspoon **Swire's Baking Powder** into the flour, and sift it lightly and gradually into your mixture. Then add 2 tablespoons chopped stem ginger and 1 tablespoon chopped, burnt almonds. Put into well-lined cake tin and bake 1½ hours.

Swire's Ground Cinnamon, Ginger

Sultana Bolster.

Mix $\frac{1}{2}$ teaspoon of **Swire's Baking Powder** and 2oz. sugar into $\frac{1}{4}$ lb. flour. Add 6oz. chopped suet, and enough milk to make a wet dough. Stir in 4oz. sultanas, form into a bolster, tie up in a floured cloth, and put into a covered pan with boiling water. Boil two hours. Serve whole, or cut into slices.

Almond Pudding (Rich).

Beat 3 eggs slightly, add 3oz. castor sugar and 3oz. ground sweet almonds. Beat continuously for at least half an hour, adding half teaspoon of **Swire's Baking Powder** quite at the last. Bake gently in a greased pie dish about 20 minutes. When cold, turn out of dish and serve.

Orange Cake.

Take the weight of 2 eggs in butter, flour and castor sugar. Cream the butter and sugar together, add the grated rind of $1\frac{1}{2}$ oranges and juice of one. Then add the flour gradually, into which you have mixed $\frac{3}{4}$ -teaspoon of **Swire's Baking Powder**. Lastly stir in the eggs one by one. Beat quickly and lightly for a minute or two. Then put in greased tin and bake about 1 hour.

Swire's Pearl Barley

Ginger Pudding

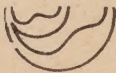
4oz. flour, 2oz. sugar, 2oz. lard and butter mixed, 1 egg, 2 tablespoonsful of milk, 2 teaspoonsful of ginger, 1½ teaspoonsful **Swire's Baking Powder**.

Method.—Rub the fat into the flour and add beaten egg, milk, sugar, ginger, and baking powder. Put into a greased pudding basin and steam for two hours.

Potato Rolls.

½lb. mashed potatoes, 1lb. flour 1 tablespoonful of **Swire's Baking Powder**, pinch of salt, a little sugar.

Method.—Mix potatoes into flour whilst warm. Make into rolls and bake in a quick oven quite 15 minutes.



PASTRIES

Swire's Pastry Recipe

To every 1lb of flour use $\frac{1}{2}$ lb. of lard rubbing in thoroughly. To these quantities use two heaped teaspoonfuls of **Swire's Baking Powder**. Add Salt to taste. Mix together with tepid milk and water.

Welsh Cheese Cake Mixture

Line the tins with pastry, put in a little jam, then a little of the following mixtures:—1 egg, 2ozs. butter, 2 ozs. sugar, 2 ozs. flour, grated lemon rind to taste, 2 teaspoonsul of **Swire's Baking Powder**.

Method.—Beat butter and sugar to a cream; add the egg, flour, and lemon rind, and lastly the baking powder. Bake in a moderate oven.

Chelsea Tarts.

Line the tins with pastry, put in a little jam, and add the following:—3 tablespoonfuls of ground rice, 3 tablespoonfuls of sugar, 2ozs. butter, 1 egg, $\frac{1}{2}$ teaspoonful of **Swire's Baking Powder**.

Method.—Melt the butter, add egg, sugar, ground rice, baking powder.

Congress Tarts.

Line the tins with pastry, put in a little jam, add the following mixture:—4ozs. ground almonds, 4ozs. sugar, 2 eggs. Bake in a moderate oven.

Swire's Ground Almonds

Bake-well Tart.

Line a plate or tin with pasty, put in the following mixture and bake in a moderate oven: 1 egg, 2ozs. bread-crumbs, 2ozs. castor sugar, 2ozs. butter, vanilla flavouring.

BISCUITS and BUNS

Shrewsbury Biscuits.

2 breakfastcupfuls flour, 1 breakfastcupful sugar, $\frac{1}{4}$ lb. butter, 1 egg, 1 teaspoonful **Swire's Baking Powder**, a little milk.

Method.—Rub together the butter, flour, and sugar; then add other ingredients. Roll out thin, cut into rounds, and bake in a quick oven.

Ginger Biscuits.

5ozs. flour, 2ozs. butter or lard, 2ozs. sugar, $1\frac{1}{2}$ tablespoonfuls treacle, $\frac{1}{2}$ teaspoonful ground ginger, $\frac{1}{2}$ teaspoonful **Swire's Baking Powder**.

Method.—Beat butter and sugar to a cream and add other ingredients. Mix and work into a stiff dough, adding more flour if necessary. Roll out thin and cut into rounds. Put on a greased tin and bake in a quick oven.

Swire's Fruit Flavourings, 6d. & 1/-

Oatmeal Biscuits.

$\frac{1}{2}$ lb. oatmeal, $\frac{1}{2}$ lb. flour, 4ozs. lard, $\frac{1}{2}$ teaspoonful **Swire's Baking Powder**, $2\frac{1}{2}$ tablespoonsful sugar.

Method.—Rub the lard into dry ingredients. Add milk until a stiff paste results. Roll out very thin and cut into rounds and bake for 15 minutes.

Quaker Oat Biscuits.

$\frac{1}{2}$ lb. quaker oats $\frac{1}{2}$ lb. dough, $\frac{1}{4}$ lb. lard $\frac{1}{4}$ lb. sugar, 4 teaspoonsful of **Swire's Baking Powder**.

Method.—Mix all ingredients together until smooth. Roll out thin, cut into rounds, and bake in a quick oven.

Rock Buns.

4ozs. flour, 3ozs. sugar, 2ozs. butter, 1 teaspoonful **Swire's Baking Powder**, 1 egg, flavouring essence.

Method.—Rub in butter to flour and sugar and add other ingredients. Drop on to a greased baking sheet and bake in a moderate oven.

Nutty Bit.

$\frac{1}{2}$ lb. Quaker Oats, $3\frac{1}{2}$ ozs. sugar, 4ozs. butter, 2 teaspoonsful of **Swire's Baking Powder**, almond flavouring.

Method.—Beat butter and sugar together and add other ingredients. Bake in a shallow tin and cut into fingers when done.



*Because it does not
commence its action
until subjected to the
HEAT of the
OVEN*

Raspberry Buns.

2ozs. butter, 2ozs. ground rice, 3ozs. sugar, 2ozs. lard, 8oz. flour, 1 egg, little jam, 2 table-spoonsful milk, teaspoonful **Swire's Baking Powder**.

Method.—Put flour, ground rice, butter, lard, and baking powder into a bowl and mix together until as fine as bread crumbs, and then add sugar, egg, and milk. Divide the mixture into eight pieces, knead into rounds, make a hollow in the centre of each, put in a small quantity of jam, moisten the edges with egg, bring edges together over the top, brush over with egg. Place in a greased tin and bake about 20 minutes in a moderate oven. These should crack on the top when baked and show the jam inside.

Swire's Baking Powder Scones.

2 cupfuls flour, 4 teaspoonsful **Swire's Baking Powder**, 1 oz. sugar, 1oz. butter, 1oz. margarine, $\frac{3}{4}$ cupful milk and water, few currants and raisins.

Method.—Rub in the butter to the flour and sugar, and add other ingredients. Slightly grease a flat baking sheet. Mix the ingredients to a soft but not sticky dough with half a pint of milk. If this quantity seems too much do not use it all. Turn dough on to a floured board, make into two rounds, and roll $\frac{1}{2}$ in. thick. Mark deeply in four with back of knife. Put on tin and bake in a quick oven for $\frac{3}{4}$ hour. When done brush over the tops with 1 tablespoonful of hot milk in which $\frac{1}{4}$ ounce of butter has been melted. When cool break apart. The quicker they are put in the oven the lighter they will be.

Swire's Cake Decorations

Cornflour Buns

4ozs. butter, 4ozs. sugar, 4ozs. flour, 1oz. cornflour, 1 egg, 2 tablespoonsful water, 1 teaspoonful **Swire's Baking Powder**.

Method.—Cream, butter and sugar, add other ingredients. Put into greased bun tins and bake in a moderate oven.

Ground Rice Buns.

1 cupful flour, 1 cupful ground rice, 4ozs. butter and lard, 4ozs. sugar, 2 teaspoonsful **Swire's Baking Powder**, 1 egg, a little milk.

Method.—Rub butter into flour, and other ingredients, and mix to a fairly stiff paste. Put into greased bun tins and bake in a moderate oven.

Almond and Cherry Cakes.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. butter, 3ozs. sugar, 3ozs. ground almonds, 3ozs. glazed cherries, 1 egg, 1 teaspoonful **Swire's Baking Powder**.

Method.—Rub butter into flour, then add dry ingredients. The cherries should be chopped small. Add well-beaten egg and the milk. Drop on to a tin and bake 15 to 20 minutes in a moderate oven. Make the mixture stiff.

Coffee Buns.

6ozs. flour, 3ozs. brown sugar, $1\frac{1}{2}$ ozs. currants, 3ozs. lard or butter, 1 teaspoonful **Swire's Baking Powder**, 1 egg.

Method.—Rub the fat into flour and sugar. Add other ingredients and beaten egg. Drop on to a greased baking sheet and bake in a moderate oven.

Use Swire's Pure Bi-carbonate of Soda

Cocoa-nut Buns.

The weight of 1 egg in flour, butter, sugar, 2ozs. cocoa-nut, 1 teaspoonful **Swire's Baking Powder**, a little milk, flavouring essence.

Method.—Beat butter and sugar to a cream; add other ingredients. Put into greased bun tins and bake in a moderate oven for 15 minutes.

French Buns.

1lb. flour, 5ozs. lard, $\frac{1}{2}$ lb. sugar, 2ozs. currants, 1oz. **Swire's Baking Powder**, 1 egg, little salt.

Method.—Mix with milk into a light dough, and bake in a hot oven about 15 minutes. Coat with icing (icing sugar mixed with milk and flavoured with lemon essence) when cold.

Alma Cakes.

Beat together 2ozs. butter, 2ozs. castor sugar. Add 1 egg and beat well. Stir in 3 table-spoonsful of flour, 1 tablespoon ground rice, 1 teaspoon of **Swire's Baking Powder**, and 1 table-spoonful of milk. Put into small greased patty pans and bake 20 minutes.

Mushroom Biscuits.

Mix half teaspoon of **Swire's Baking Powder** into 5ozs. flour. Rub in 1oz. butter. Add 5cz. castor sugar, and enough milk to make a pliable dough. Divide into four pieces, roll each with the hand in a longish roll. Cut into inch lengths stand them up on end, press a finger in middle of each and put a nut or half a cherry into the hollow. Bake until light brown.

Swire's Tapioca, seed pearl and medium

Pot-luck Biscuits.

Put $\frac{1}{2}$ teaspoon of **Swire's Baking Powder** into 5ozs. flour. Rub in 1oz. butter, then add 4ozs. castor sugar. Stir in 1 well-beaten egg. Add a drop or two of milk if too dry. Divide the dough into four pieces. Roll each with the hand, into a long roll about $\frac{3}{4}$ -inch thick. Cut these into inch lengths. Stand them on end, press your little finger into the middle of each, and put a Barcelona nut or piece of crystallised cherry in the hole. Paint over the top of the biscuit with milk. Bake about 10 minutes in sharp oven.

Tea Rusks.

Rub 3oz. butter in to $\frac{1}{2}$ lb. flour in which a big teaspoon of **Swire's Baking Powder** and a pinch of salt are mixed. Stir in enough milk to make a soft dough. Roll out $\frac{1}{8}$ in. thick, cut into oval biscuits. Bake partly, and when firm enough to handle, take them out of oven, split each one and return to oven, unbaked side upwards, and bake till crisp.

Batter.

3 heaped dessertspoonfuls flour, 1 heaped teaspoonful **Swire's Baking Powder**, pinch of salt, 1 teaspoonful vinegar, water.

Method.—Mix ingredients with water to a thick consistency.

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